



a)

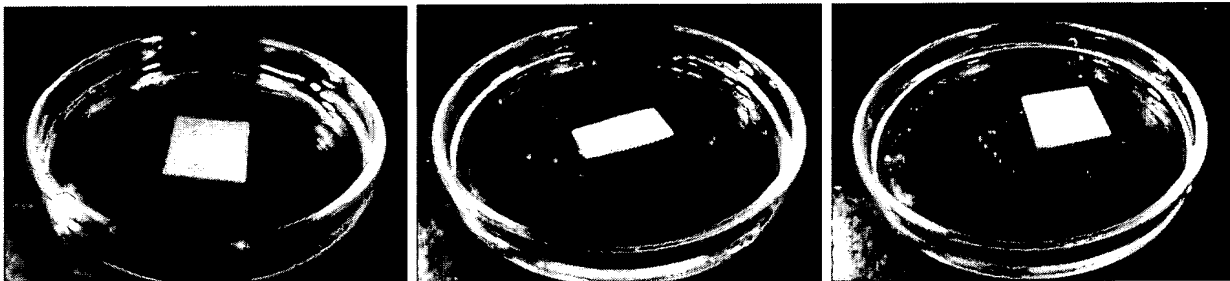
b)

c) P19/2

a) Normal hard wheat pasta (Napoli, Coop) after 4 days: soft and dissolved parts

b) Bio-corn pasta Amori (glutenfree, Migros) after 5 min: broken into powder

c) Pasta from potato starch (Avebe) after 7 days: intact & hard



d) P19/6

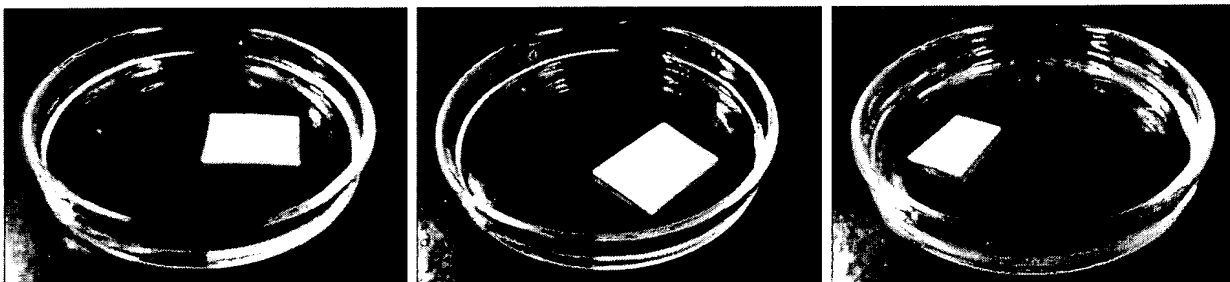
e) P19/7

f) P19/8

d) Pasta from corn starch (Roquette) after 7 days: intact & hard

e) Pasta from wheat flour (Coop) after 7 days: intact & hard

f) Pasta from potato whole meal (Biorex) after 7 days: intact & hard



g) P19/9

h) P19/10

i) P19/12

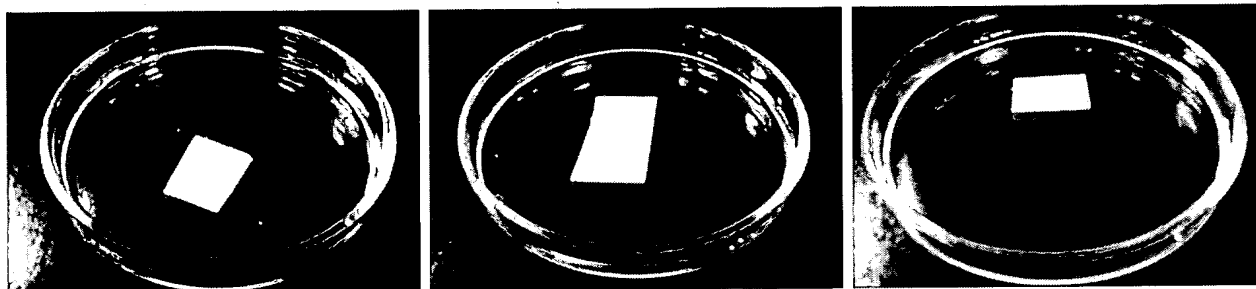
g) Pasta from maranta/tapioca flour (Biorex) after 7 days: intact & hard

h) Pasta from corn meal (Mexico) after 7 days: intact & hard

i) Pasta from wheat flour (Coop) after 7 days: intact & hard

Fig. 1

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j) P19/14

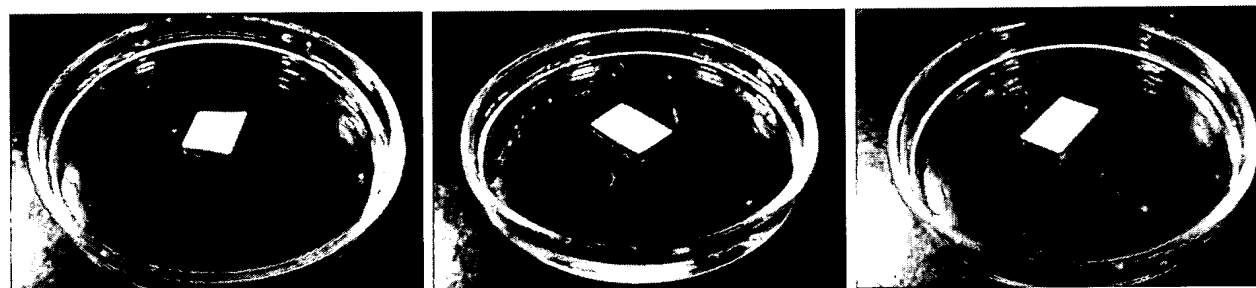
k) P19/15

l) P19/16

j) Pasta from corn meal (Mexico) after 7 days: intact & hard

k) Pasta from corn meal (Mexico) after 7 days: intact & hard

l) Pasta from corn meal (Mexico) after 7 days: intact & hard



m) P19/17

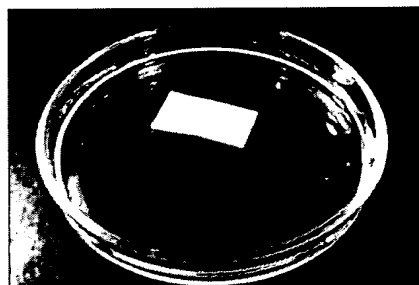
n) P19/18

o) P19/19

m) Pasta from wheat flour (Coop) after 7 days: intact & hard

n) Pasta from hard wheat grits (Coop) after 7 days: intact & hard

o) Pasta from rice flour (Biofarm) after 7 days: intact & hard



p) P20/1B

p) Pasta from corn flour (Asia) after 7 days: intact & hard

Fig. 2

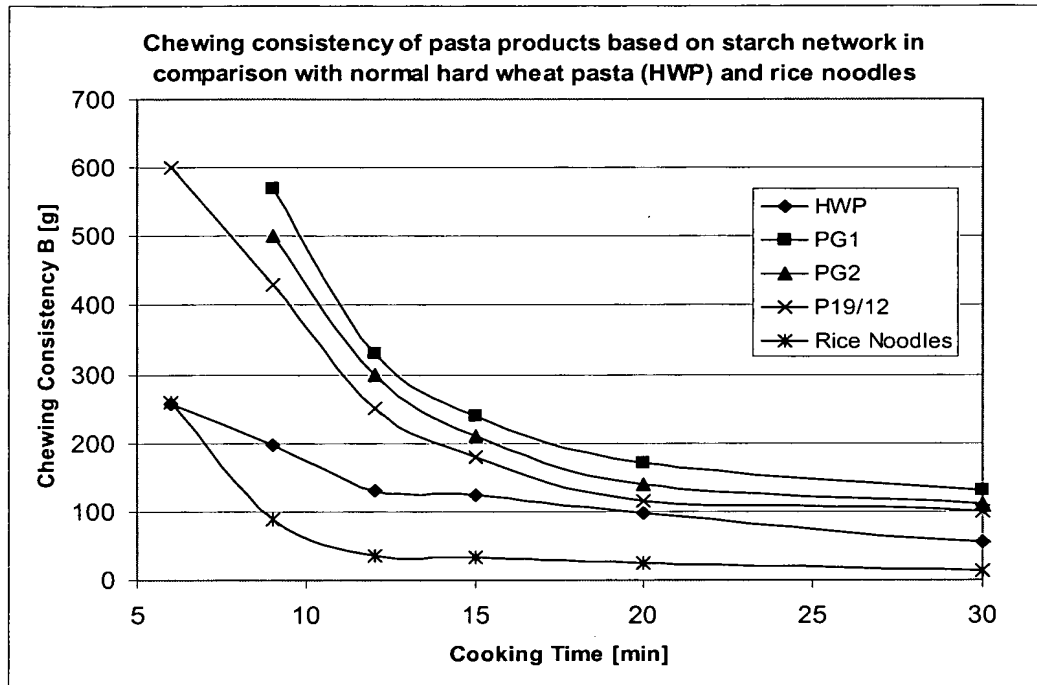


Fig 3

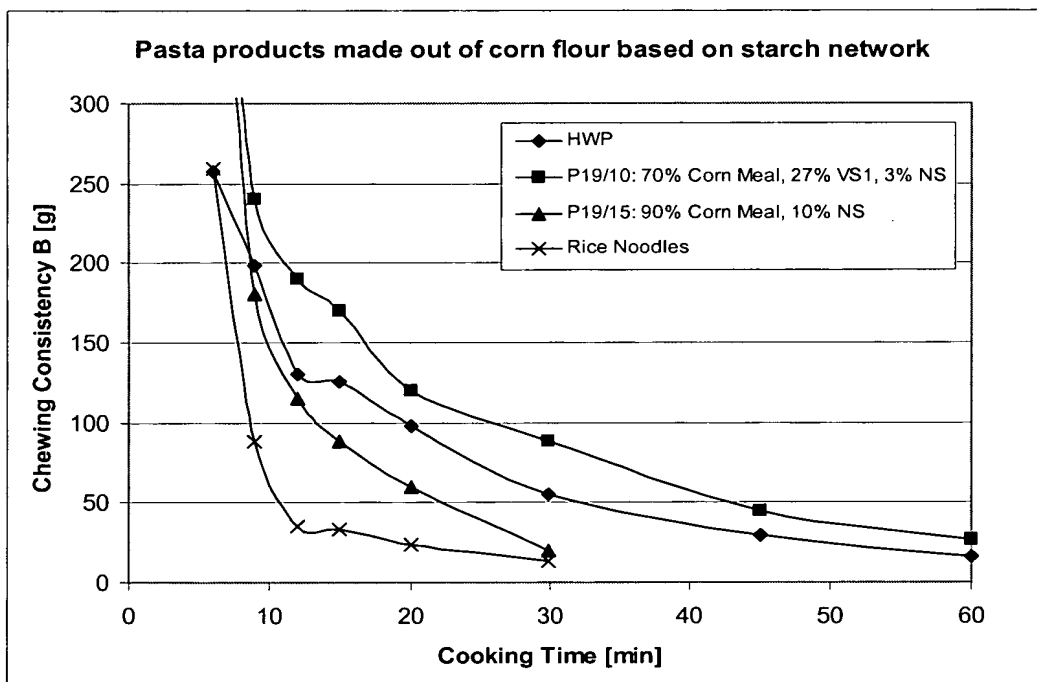


Fig. 4

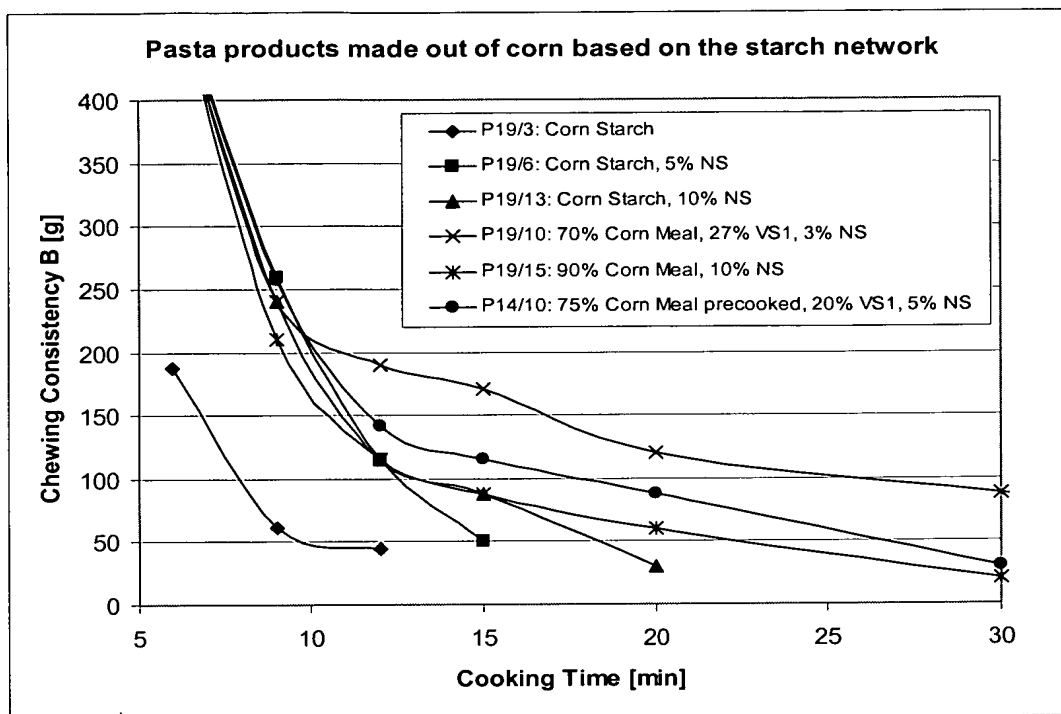


Fig. 5

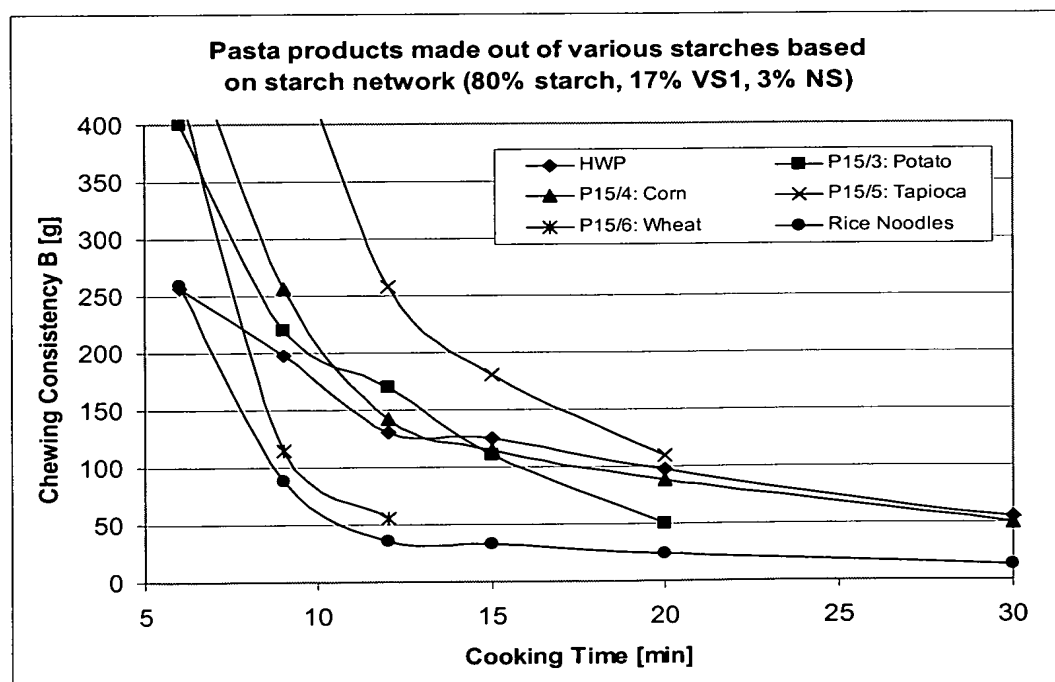


Fig. 6

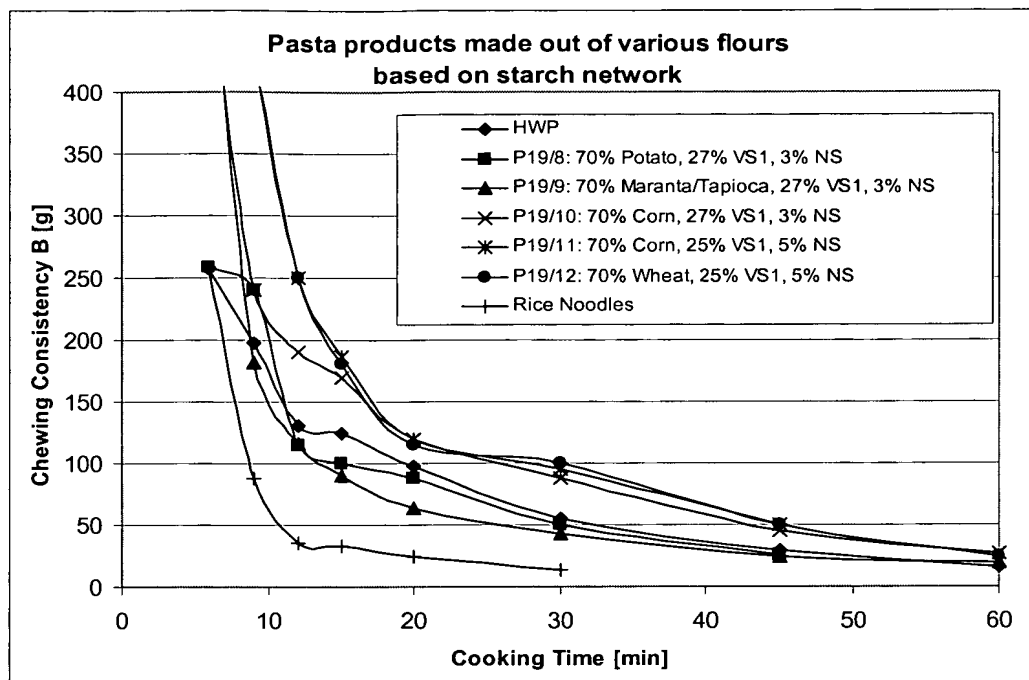


Fig. 7

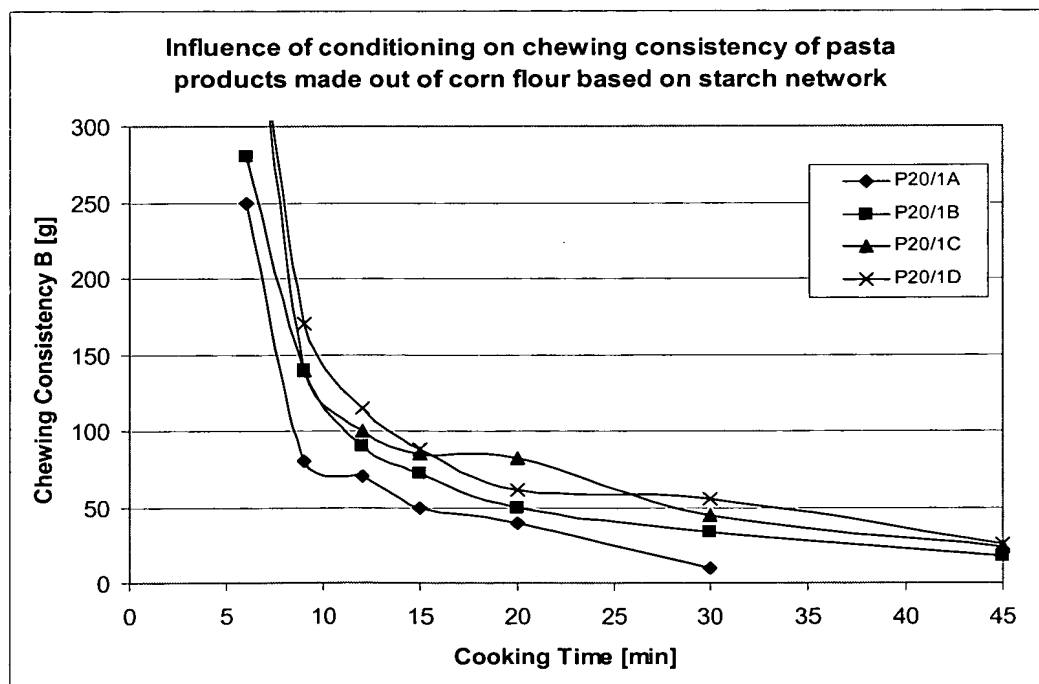


Fig. 8

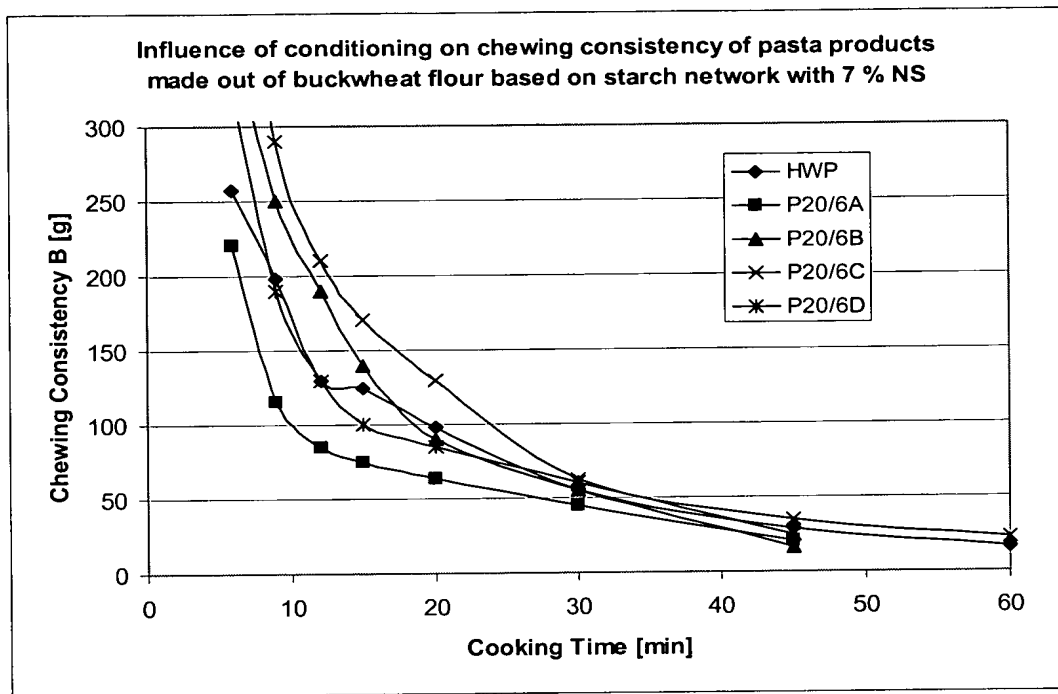


Fig. 9

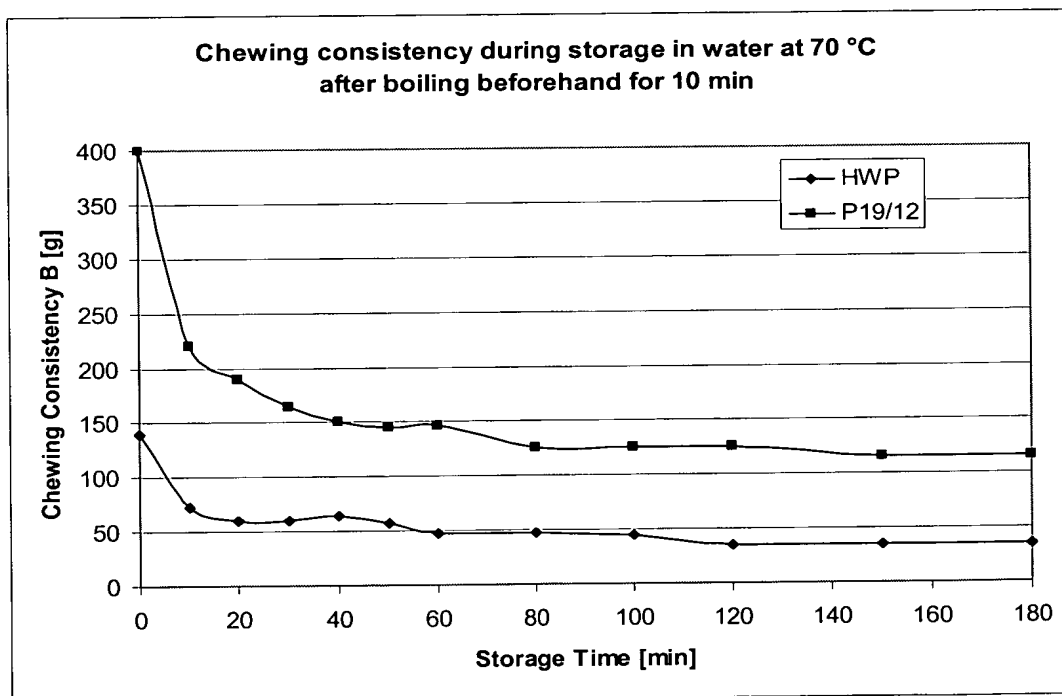


Fig. 10